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Consumers' guide

February 1943



We Share Food

We share food

*Secretary of Agriculture Wickard explains why America's food supplies are being rationed through the new points plan.**



THE WAY we manage our food supply will have a lot to do with how soon we win this war.

Food is a weapon—a most powerful weapon.

The food we consume here at home is just as much a material of war as the food we send abroad to our soldiers and fighting allies.

If we manage our supply well—if every one of us cooperates fully, we will not only have enough food to win the war; we will have enough to give every one of

*From an address to the Nation, December 27, 1942.

"OUR FIGHTING MEN must have plenty of food, far more than they needed in civilian life. Wherever they go, large food reserves must travel with them."

us here at home a healthful and well-balanced diet.

What are the essentials for the right kind of a food program?

Basically, they are simple. First, we need to produce as much of the right kinds of food as we can. Second, we must see to it that this food, once produced, is used where it will do the most good.

So far as food production is concerned, we have done well, remarkably well.

For 3 years in succession, our farmers have broken all previous high records. If you can't buy all the butter, bacon, or beefsteak you want, it isn't the farmer's fault. He has done his part. He has done it in spite of many obstacles, and is making plans to do it again in 1943. The same is also true of the food processing industry which has likewise done well in spite of the obstacles.

There are definite limits to the amounts

Consumers' guide

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"AMERICAN FOOD has helped win the support of the inhabitants of North Africa. It will help win the support of other peoples of liberated countries, and thus will save the lives of thousands of American boys."



"THE FOOD we are sending to the British is helping to keep their armies strong, and to keep their war production going at full speed. Nearly every pound of food we send to Russia goes direct to the Russian Army. That food saves the lives not only of Russian soldiers, but of our American soldiers who otherwise would face a much stronger German Army sometime in the future."

of food we can produce. It is doubly important, therefore, that we make sure the food we do produce goes to the places where it is most needed.

Rationing of some foods is the best and fairest way to be sure that every American gets enough to eat.

It is a way to assure the health of our children.

It is a way to keep people strong and healthy for their war job.

It is a way to make food a stronger weapon for winning the war.

Rationing in this country does not mean sub-standard diets.

In peacetime, the price of food has helped set the pattern for food distribution. When the price of any food rose very much it was taken out of the reach of many people.

In peacetime, the lower income group did not get enough of the protective foods. Many of the higher income families either ate more than they needed, or wasted part of what they bought.

In peacetime, perhaps, we can afford to waste some food, but in wartime we must get the best out of our supplies.

Already we have acted to see that food prices, along with other prices, don't go too high. So we do not have rationing through higher prices.

We must act further to see that food supplies are divided fairly, especially since purchasing power is rising while food prices are relatively stable.

Quite a few people are earning more money now than they have ever earned in their lives.

They can't spend it for new automobiles, radios, refrigerators, or the like.

They are buying more food. Some are buying more food than they need.

This, together with the demand for the armed services and our allies, and some price differences among different areas, explains the local shortages you hear people talking about.

It explains why many families won't get all of every kind of food they want to buy.

But that doesn't mean we will be poorly fed.

At present—assuming we meet production goals and that military and lend-lease needs stay in line with present estimates—it looks as if we will have a civilian food supply about as big as we had in the last half of the 1930's.

Here are 1943 prospects, for each of our civilians, compared with the amounts we consumed in the years 1935 to 1939:

Dairy products	90 to 95 percent
Meats	100 to 105 percent
Poultry.....	150 to 160 percent
Eggs.....	90 to 95 percent
Potatoes	95 to 100 percent
Fresh citrus fruits.....	125 to 130 percent
Fresh vegetables.....	90 to 95 percent
Cereals	Abundant supplies, as much as we want to eat.

In spite of the tremendous demand for American food, the food available for civilian consumption in 1943 will in some respects more than meet the nutritive standards set up by eminent nutrition scientists.

I think I might as well tell you, however, that everyone will not get as much of every kind of food as he or she wants.

There may not be as much pleasure in eating. But, just the same, there will be enough for an adequate and healthy diet.

We can be fairly well satisfied, then, with the prospects for food supplies. But we must be deeply concerned about food distribution.

The success or failure of our wartime food program depends on producing enough of the things really needed and on how well we divide our supplies.

If we divide them better, we as a Nation can be better fed than in recent years.

If we divide them badly, we are going to be in lots of trouble.

Britain already has demonstrated that an effective food program can mean a rise in the dietary standards of the people as a whole, even though there is a reduction in total food supplies.

All in all, British people are better fed now than before the war began, and it is because they are dividing their supplies better than they did in the past.

The nations of the future must see to it that their people have enough of the right kinds of food to eat.

We have made a beginning toward this end.

Now is the time to go farther.

That is why we are rationing canned fruits and vegetables.

That is why we will be rationing other foods.

Canned fruits and vegetables and dried fruit are among the foods most needed by our fighting men and our allies.

Next year, half our production of dried fruit will go abroad to save shipping space. Nearly half our production of canned fruits and vegetables will go to our boys in the service, mainly in this country.

Now our production of processed fruits and vegetables is larger than it ever has been. Even so, after taking out large quantities for our armed forces, we have available for civilians two-thirds as much as we have been using in recent years.

The method we are going to use—the points system—is the best one I know for getting the job done and still giving the greatest range of choice to both consumers and grocers.

As it applies to the greatest range of vegetables, housewives can use their coupons for the particular kinds of food they like best.

As many of you know, the points system of rationing is now being used very successfully in England.

I realize that this entire food program is something comparatively new to all of us.

We never have fought a global war before, either.

I am depending on all of our citizens to make the program a success. With such support, I do not see how we can fail.

For many of us here at home, the battle of food offers our greatest opportunity to contribute most directly to winning the war.

I am confident that you will make the most of this opportunity.



"NEXT YEAR our armed forces and our fighting allies will need about a quarter of all the food that we produce. We are sending largely the products that are high in concentrated food value, that ship easily and keep well—foods like meat, milk, and eggs.



"THE SUCCESS or failure of our wartime food program depends on how well we divide our supplies. If we divide them better, we as a Nation can be better fed than in recent years. If we divide them badly, we are going to be in lots of trouble."

Dressed up fit to work

Safety and comfort shape new styles for 6 million women needed in war industries this year.

MANAGERS of an Eastern war plant hired a stylist to design uniforms for their women workers.

"Give the girls something snappy," they told the expert. "We want them to feel stylish."

The expert decided to let the girls do their own choosing. She called in representatives from each shop.

To her surprise, the girls had definite ideas about the matter. By and large, they knew now the difference between fads and fitness in clothes. They wanted clothes that were comfortable and safe, not "cute" and "sensational."

The girls had learned this the hard way. Some of them had started their factory jobs, bedecked with flossy sweaters, high-heeled shoes, pink pearls, and pompadour hair-do's. But high heels caused tumbles down factory stairs. Sweaters, pink pearls, and pompadours tangled with machinery. Pompadours even caused 2 serious head injuries.

You didn't have to look like a female Sloppy Joe, the girls said, but neither did it make sense to dress up for work as if you were going to tea in the White House.

They knew about one factory that had put its girls into natty uniforms and bellhop caps. The caps looked jaunty, all right, on the young ones with feather hair-cuts. And the flap pockets struck a smart note. But the girls soon found they were safer if they covered their curls completely with a special worker's cap. As for the flap pockets, the machinery had a tendency to rip them off.

It was a wiser stylist who reported back to the factory managers.

Some 6 million women will be doing war work by the end of this year. Twelve million more will work outside their homes, in schools, hospitals, offices, and stores. More than a million and a half will plow fields and manage farms.

Women have worked in factories since the industrial revolution, and on farms since the beginning of time. But never before has there been so great an army of women boilermakers, welders, and riveters.



SLACKS and low-heeled shoes get the votes of our women factory workers. Not uniforms, but a certain amount of uniformity, is desirable. Dressing in comfortably casual clothes makes the job easier to do, saves wear and tear on street clothes, too.

It's a rare woman, too, who drove a 30-horsepower tractor before Pearl Harbor.

New jobs call for new clothes ideas. Freedom of action is essential. You must be able to reach and climb and bend with ease and safety. Loose sleeves, full skirts, flounces, cuffs, and other entangling trimmings, must go. Head coverings must serve to protect rather than adorn. Shoes must have skid-proof soles, and safeguard toes from falling objects.

In the first rush of war work, the clothing situation in defense industries has been rather chaotic. Uniforms suitable for one job, have proved a nuisance on another. Many types of factory work require no particular costume, other than a simple cotton or rayon wrap-around frock. More strenuous operations call for coveralls, goggles, leather aprons, footguards, gloves, kneepads and armpads.

Many studies have been made of the hazards met in industrial jobs, and the safest types of clothing to wear. A booklet has been prepared by the Women's Bureau of the U. S. Department of Labor, titled "Safety Clothing for Women in Industry." If you are planning to work in a war plant, send for it from the Superintendent of Documents, Washington, D. C. It costs 10 cents.

Here are some major don'ts, gathered from the people who have done the most thinking about women's war work clothes:

1. Don't wear jewelry.

Even wedding rings should come off, in the interest of safety. Wrist watches, pendant earrings, necklaces, bracelets, and finger rings all present hazards around moving machinery and electrical equipment. Many a finger has been lost because a

ring was caught on a rapidly moving lever and the finger pulled in to be crushed. Besides causing injury to the owner, jewelry may scratch some of the softer metals used in aircraft work, unless great precautions are taken.

2. Don't wear open-toe shoes.

In fact, special toe-protectors are in order for some factory work, especially where there is danger of dropping a rivet gun or heavy stock. High heels are also out, since statistics show great numbers of accidents caused by "catching a heel." Soft slippers, sneakers, or old dress shoes have no place in a factory.

Badly fitted shoes make for fatigue and nerve strain, increasing accidents and cutting down production. War workers should wear correctly fitted shoes, with medium or low heels, and any special toe protection or skid-proof features necessary. Where there is danger of spark explosion, shoes should have sewed soles and wood-pegged heels.

3. Don't show off your curls.

They're lovely to look at, of course, but terribly painful and disfiguring injuries occur when hair is caught in the moving parts of machinery. Caps that merely cover the back of the head, leaving ringlets dangling all around, are useless. A good safety cap is lightweight, with high stiff crown and visor. As the visor or crown touches the machinery, the operator is

warned before she reaches the danger zone. Since the material is stiff, it keeps the hat from being caught in the machinery. The high crown enables the wearer to pile all her hair inside the cap. For general shop work, where there is no danger from moving machinery, a turban or hair net is recommended.

4. Don't wear the wrong kind of gloves.

Maybe your hands don't need to be protected. If they do, be sure you get the right kind of gloves. The wrong kind can be as dangerous as loosely flying hair, around moving machinery. For handling rough, sharp materials, durable cloth or leather gloves are in order. Water-proof gloves will prevent irritating substances from reaching the skin, whereas fabric gloves might become saturated with the poison. When such precaution is necessary, be sure gloves cover wrists and arms.

5. Don't be careless about your eyes.

Where there is danger of flying particles, injurious light rays, or splashing liquids, employers are required to supply goggles. But there are many other occupations, usually not considered dangerous to eyes, where goggles will save workers from injury. For instance, in upholstering and sewing-machine operations, goggles protect workers from flying parts of broken needles. In all cases, goggles should be

lightweight, of approved design and material, fitted to the worker and her job.

6. Don't wear skin-tight clothes.

Tight-fitting clothes cause strain that adds to fatigue. On the other hand, too loose-fitting garments worn around moving machinery invite injury.

For bench assembly work, inspection, and other factory jobs not involving special hazards, a simple, well fitting, short-sleeved dress is appropriate. For machine operations, and in work requiring climbing, overalls, coveralls, slacks and shirts are good.

Is it safe? Is it comfortable? These are questions women should ask when they shop for war-work garments.

One large plant urges its workers to look for these features in their work clothes: Close fitting necks, deep armholes, broad shoulders, backs with extra fullness, tucked-in shirts, no outside jackets, sewed-on belts, nonmetal fastenings, fly-type closings, nonrestricting waistlines, inserted front pockets, reinforced back carrying pockets, tapered trousers, no cuffs.

7. Don't wear nonwashable clothes.

Buy pre-shrunk, color-fast, washable materials. Insist that the garments are properly labeled in this respect. Two or 3 complete outfits, if you can afford them, are a good investment. If you have only

SHE'D HAVE to ride side-saddle, if she wore a skirt. When a woman attaches suspension lines to the harness of a parachute, she likes to straddle the board. That way, she can hold down the harness and get a better grip on the lines. Slacks help the job.



THIS IS what some well-dressed industrial workers wear in the way of hats. Note the high crown, and the peaked bill. When they touch machinery, they warn the operator to duck her head. They save curls and long bobs from getting caught in moving gears.



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one work outfit, you'll have to wear it all week, and launder it over the weekend.

An entirely new industry is springing up to meet the clothing demands of women war workers. Foreseeing the need, clothing experts in the Bureau of Home Economics of the U. S. Department of Agriculture, have designed work garments for women, both for farms and for industry. They are described in "Work Clothes for Women," Farmers' Bulletin No. 1905. The Superintendent of Documents, Washington, D. C., sells copies for 5 cents each.

Industrial workers will find the mechanic's suit, jumper-sack suit, and coverall apron especially practical for their jobs. For farm workers, there is a field suit, a protect-all for stormy weather, a coverette for housework and dairy chores, and a coverall apron for similar tasks. Housewives and laboratory workers will like the food-preparation dress, laboratory dress, and surplice house dress.

Many of these designs have been adapted by manufacturers of women's work clothing. Patterns are available from dress pattern companies.

In England, where clothing is rationed, the government has sponsored the development of Utility Models. British women wanted garments that would look attractive and wear well for a long time. So the scientists in the British Bureau of Standards got together with leading dress

designers, and produced Utility Models. These must conform to certain fabric and workmanship specifications, and they are guaranteed to last 3 to 4 years.

We haven't got around to rationing clothing here yet, but it is sound war economy to produce work garments that will wear well, and serve their functions best. Cheaply made or poorly designed clothing means a waste of labor and materials. That's why the War Production Board gives high priority ratings to fabrics for women's war-work garments, as against dress clothes.

To make sure that enough of the best types of fabrics would be available for women's war-work clothes, the War Production Board gave these fabrics the same priority rating that applies to materials for men's work clothing, work gloves, and hospital clothing. This rating is the highest yet granted to materials for civilian use. Only those for military use rate higher.

This year, manufacturers of work clothes get first chance to buy such materials as denims, coverts, seersucker, corduroy, poplin, and twills, because these are among the fabrics that stand up well on the job. Garments made from these fabrics must be labeled to show that they were made for industrial or farm workers, and not for general use.

LIFT IT over the top, but wear gloves and apron, to guard your hands and waistline from sharp metal. The girls who assist power press operators in cutting aluminum for aircraft add these accessories to their basic slack suits which should be made for hard wear.



ANY OLD, loose, washable blouse, plus baggy slacks or knickers, make good work outfits for these girls. Their job is to put the finishing touches on rubber boats carried by aircraft, and for this they need to dress for hurdling the wide outer tube.



Styles for women aren't standardized by WPB order, but the number of types of women's work clothes are cut to 7: Overalls, coveralls, work slacks, work shirts or blouses, work jackets, work aprons, and work dresses of wrap-around or coat style.

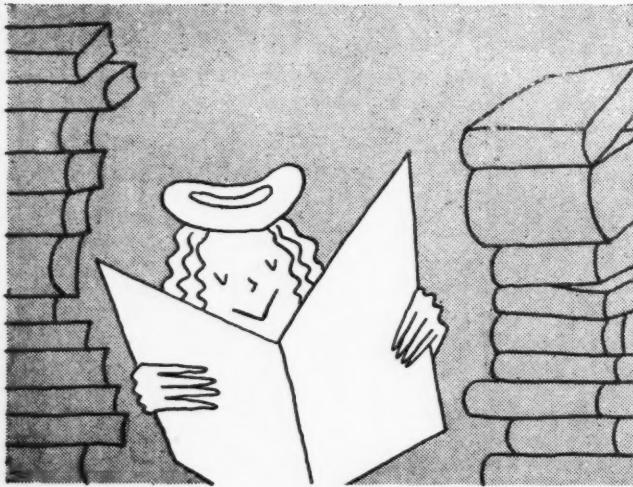
These 7 types may be made in different styles with certain limitations. Each manufacturer may, during the course of one year, make only 4 models of each type; and only 2 different models of each type at any one time. If, however, he receives orders for models with special safety features, required by government or industry, he may make them in addition to his quota of 4.

Any manufacturer who buys his materials in the open market, not under preference rating, may make any style of garment from it that he thinks will sell. Whatever garment he makes, however, must stay within the limits on width of hems, sleeves, skirt sweep, and so forth, which WPB has prescribed for all women's garments.

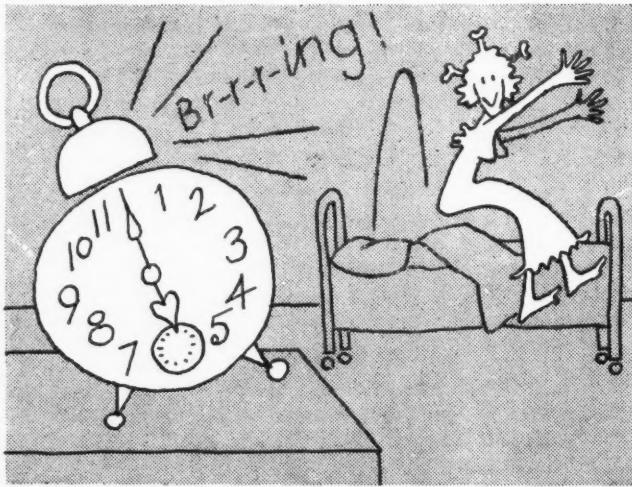
Perhaps, though no one in Government is promising, the time may come, after experimentation is over, when women's work clothes will settle into a few standard styles. Men's work clothes have been standardized for years. Today, they are being manufactured according to WPB specifications, even down to the number of pockets and bartacks allowed.

How to live without a can opener

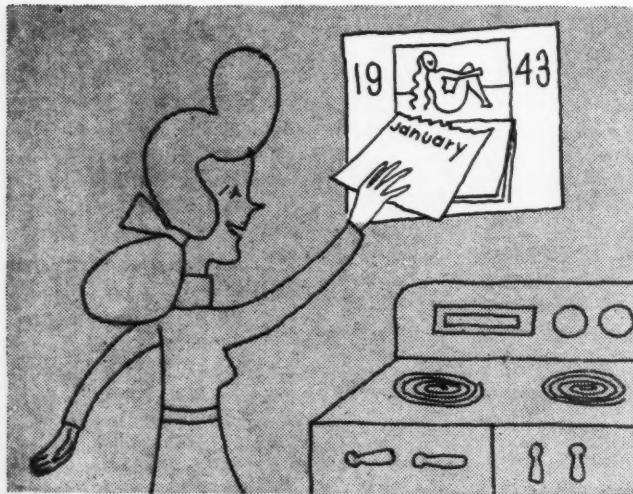
Don't let it get you down. You can live without one, much as you may doubt it, though you'll need more time and ingenuity.



1. BONE UP on all the green groceries that grow. There are probably dozens you never tried before. Do you know the taste of celeriac, for instance, or chard, collards, escarole, kale, kohlrabi, okra, parsnips, rutabagas, or salsify? There's not a vegetable or fruit that grows that can't add something extra in vitamins and minerals to your meals, or break their tedious monotony.



2. SET YOUR ALARM CLOCK earlier in the morning. Go down to the market and look things over for yourself. Get out of that telephone shopping habit. Shop early to get your vegetables and fruits while the bloom's still there. Choose average-sized things; mammoth ones may have less flavor. Don't pass up the cut or bruised ones, but you should pay less for them.



3. LEARN THE SEASONS when each fruit and vegetable is in greatest abundance. That's when it should be cheapest. That's when its flavor should be best. Check your morning newspaper for its food reports. Tune in on your radio for its food news. Keep your meal plans flexible, so you can benefit by the daily bargains you read about, and see for yourself at market.



4. RESPECT THE THINGS you buy. They deserve it. Some of them you should eat right away; others you can store. Some of them should be kept in your refrigerator; others should be stored in the cellar. Some should be kept moist or wrapped; others kept dry. Some can be cooked in the morning, to be eaten at night or tomorrow. Some must be cooked and eaten at once.



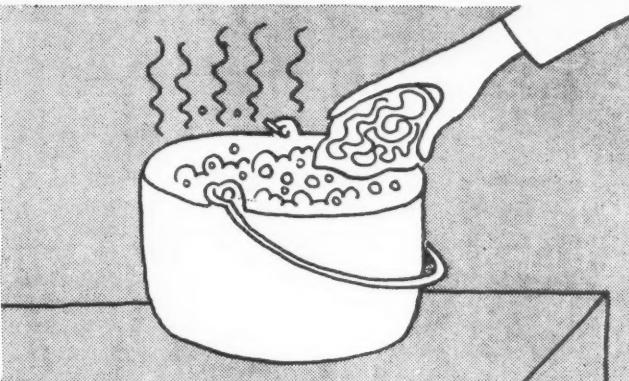
5. EAT THEM RAW, whenever and as often as you can. Precious invisible vitamins may steal away in cooking, and you'll never see them go. Heat kills some vitamins outright. So, you're kindest to yourself and your vitamins when you eat vegetables and fruits raw. Did you ever try raw cauliflower, or carrots?



7. PLAY WITH THEM. Meals you write home about were never thought up on the spur of the moment. They need thinking about and planning, a touch of originality here, an adventurous spirit there. Boiling isn't the only way to cook a fresh fruit or vegetable. Do you ever flavor dull vegetables with spices or herbs?



9. PRESERVE WHAT YOU CAN'T EAT NOW. Can them, pickle them, brine them, kraut them, dry them, and store them. Your canned goods ration may keep you from buying all the commercially prepared and preserved foods you'd like to have, but there's no ration on the home preserved kind. So get to it!



6. COOK THEM QUICKLY, if you cook them at all. Put them in as little water as possible, and be sure the water's boiling when you put them in. Adding salt will help save Vitamin C. Bring the water back to boil quickly. Never add soda. Never over-cook. Save and use every ounce of vegetable water and juices.



8. GROW THEM YOURSELF. Every day a vegetable or fruit takes to travel to your kitchen robs it of some of its goodness. Your surest way to get your full measure of flavor and the vitamins and minerals that come in these foods is to grow your own. Give your neighbor a hand with his garden, too, if you have a moment.



10. DON'T BOAST YOU DON'T CARE. If you don't care what you eat, you may end up looking as you feel, which may be neither handsome nor healthy. This is no time to go on sick leave. Easiest and most important rule of all is this: Get as great a variety of nourishing foods as you possibly can afford.

Dig for dear life

Get together with your neighbors to grow your own fruits and vegetables during wartime.

IF WE were the gambling kind, here's where we'd put one of our bottom dollars:

This year, if you're smart, you'll be gardening.

Yes, even *you'll* be gardening.

On top of everything else—your longer hours on your regular job, your volunteer work on this and that—you'll garden.

What makes us so cocksure is your own good sense.

You're on a ration, now, for canned, frozen, and dried fruits and vegetables and soups, because supplies of these foods for civilians are short.

If you have been used to buying more of them than your present allowance, you may want more fresh fruits and vegetables.

If you always were a fresh-fruit-and-vegetable fan, and never did go much for

the prepared varieties, you may be wondering whether supplies will go around, now that so many can openers are unemployable.

You have reason to wonder.

More people, thanks to all the fine work the nutritionists have done, now know how important these foods are in keeping eyes, and nerves, and teeth, and blood in good condition.

More people, thanks to war jobs, now have more money to spend on well-balanced meals.

This adds up to a mountainous job for our farmers. They'll come through, all right, with all the fresh stuff they can grow.

But it's going to be tougher than ever, next year, to move fruits and vegetables hither and yon over the country. Trains and

trucks have lots of other urgent jobs to do.

Traveling space is so precious that the U. S. Department of Agriculture is urging farmers to cut down this year on their production of some foods like cauliflower, lettuce, cucumbers, celery, watermelons, and canteloupes, while stepping up their production of carrots, kale, lima and snap beans, sweet corn, onions, cabbage, beets, and tomatoes.

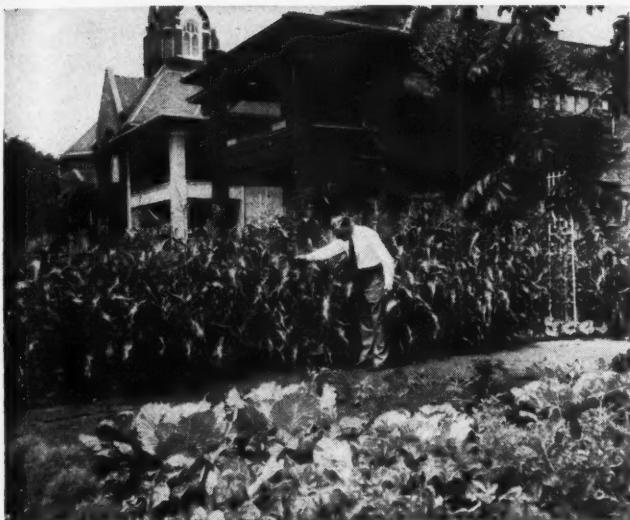
Like every hearty American, you like to feel that the whole country is your pantry, but that's a luxurious feeling to have in these stern days. Your best insurance against having to go without some of your favorite garden stuff is to make a pantry of that backyard of yours, or the vacant lot down the street, or of the idle land at the edge of town.



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PROUD of his tall corn, this Victory Garden Community Chairman is also proud of his waistline, slimmed down by digging. He and his neighbors planted vegetables right up to their doorsteps, and the effect is as gay as a flower garden in mid-summer.

That's insurance, too, for everybody else, as well as for you. The more food each community grows for itself at home, the easier it will be for the country to meet its military needs for fruits and vegetables. The more space will be freed for moving other things on our overcrowded trains and trucks.

That's why you'll be gardening.
Makes sense, doesn't it?

British families are digging for dear life, too. Just as your town in peacetime depends on highways and tracks to move in many of the foods you eat, Britain depended on hundreds of lanes for food, only in Britain's case they were sea lanes. Two-thirds of the foods people ate before the war took long distance ocean journeys to get to market.

Today, two-thirds of Britain's food supply is grown at home. Eighteen million acres of land are under cultivation, 6 million more than before the war. These acres are in commercial farming. Besides, almost every other family has its own little plot. British gardens blossom all over the place. Blitzed school yards bring forth cabbages and turnips. Public parks, next door almost to Buckingham Palace, have been ploughed up and planted to foods.

Some gardens are private affairs. Many are "allotments," the name the British give to their community enterprises, where groups of families, helped by their local government, garden together.

Altogether some 1,600,000 allotments, covering 180,000 acres, are producing their

extra vitamins for British meals. Their crops, if weighed together, would tip the scales at 600,000 tons—a huge heap of food to add to a Nation's wartime larder.

Plots in or on the outskirts of town are small, measuring as a rule about 30 by 90 feet. In the country, they are larger, sometimes four times as big. The Government figures one really efficient person, working 3 to 4 hours a week on the average allotment, getting a little help now and then from other members of the family, can produce well over a hundred dollars' worth of food in a year.

In a country where most other foods are rationed because they are scarce, it isn't the money value of the home-grown foods that's so dazzling. It's the extra food values they bring.

Fresh fruits and vegetables aren't rationed in England. They probably won't be here either. When goods aren't rationed, it's the early bird to market who gets what's scarce.

"Better to come out in the sunshine and hoe potatoes," say British gardeners, "than wait in queue for them for hours, and then find the store all sold out."

The British take their gardening seriously. Seed and tools are too scarce to play with. They don't trust to beginner's luck in planting. They get together on a community basis.

This is how. Gardeners in one neighborhood form a local society. These local societies tie in with a central federation, which works closely with the city gov-



JANITORS and residents of these luxurious 20-story apartments in the heart of Chicago's Gold Coast, turned out last summer to plant and tend these Victory Gardens. Fourteen families managed 22,000 square feet of reclaimed land, and made them bloom.

ernment. These city organizations, in turn, are members of a National Allotments Society which works closely with the Minister of Agriculture.

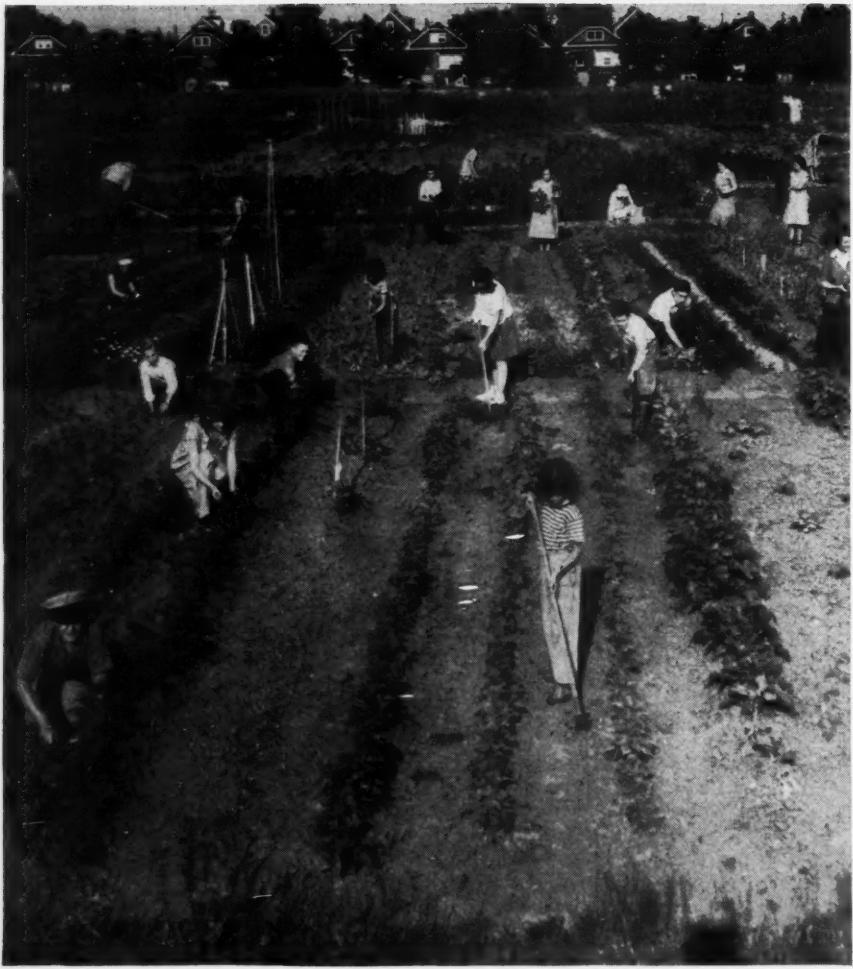
City governments, aided by funds from the national government, often rent land from its owners and make it available to people who have no land to work. Most allotment gardeners pay rent for their plots.

Local societies plan the gardens. They buy and distribute seed and fertilizers (which are rationed). They buy garden tools in quantity, and arrange for the co-operative use of them. They draw up suitable cropping plans, varying them according to soil, size of plot, and size of family. They make arrangements with local farmers for supplies of manure.

Most important of all, they provide advice. In one community, a "brain trust" is on hand in town every Sunday morning, to answer gardeners' questions for an hour. Afterwards, the experts will go out to look over the plots, and give advice or demonstrations.

At harvest time, the locals provide instruction in canning, bottling, and other methods of preservation. Nothing is ever allowed to rot. Surplus fruits and vegetables are collected and sent to hospitals and to the Navy. At Chester, a novel scheme was worked out. Every Friday evening, a boy or girl was posted at the allotment gates to gather any surplus. A van collected the produce, which was then taken to Chester's city market





OUT in Chicago's suburbs, young and old dug in for Victory last summer. Over 100 families shared this plot of ground, 239,580 square feet in area, and one of the largest within the city limits. These folks aren't taking chances on their vitamin supplies.

and sold next day to aid the city's "Spitfire Fund."

Women in the locals collect surplus fruit and vegetables for jam-making and canning. Their slogan is: "Make your neighborhood self-supporting with vegetables throughout the year."

In normal times, allotment holders grow enough vegetables to supply their needs for about 9 months of the year. They tend to grow too many summer crops, with the result that sometimes they have surpluses in summer, and shortages in winter. Now the government and the allotment societies are trying to help gardeners plan so they will get a year-round supply of fresh things. That means giving more space to winter greens, such as kale, broccoli and cabbage. Onions, shallots, and leeks can no longer be im-

ported, so they, too, must have more room.

Most allotments are within walking distance from the homes of the people who tend them. Many factory workers dig in allotments near the plant, during their lunch hours. They take great pride in their gardens. Seldom is one allowed to go to weeds. Someone else usually picks it up and keeps it going, or it is taken away and given to another person.

Of course, no one has to look 3 thousand miles away to learn what a good gardener looks like. We have exhibit A right in our own country. One difference between here and there is that there seem to be more gardeners in England to the square mile. At least that's been true up till now.

Victory gardeners last year rang up a

fine score. As near as anyone can tell, there were 10 million gardens in cities and suburbs, and 5 million gardens on farms.

One State, Ohio, reported 51,000 school gardens, 220,000 farm gardens, 286,000 private Victory gardens.

Laurens County, S. C., planted 5 acres to vegetables. From these acres, besides fresh produce, they were able to can 3,000 quarts of tomatoes, tomato juice, soup mixture, green beans, and kraut. They planted 2 acres of potatoes and corn, and gathered for storage nearly 70 bushels of potatoes. The corn yielded enough to supply meal and grits to feed the county's school children throughout the school year. Large amounts of dried peas and beans were stored for school lunches.

First prize for the best Victory garden in Cass County, Minn., last year went to a 70-year-old father and a 60-year-old mother who made one acre yield not only enough fresh fruits and vegetables for summer use, but 967 quarts of canned stuff, and 3,000 pounds of root vegetables for storage.

Chicago went to town on Victory gardens last year, urged on by its Office of Civilian Defense. The whole city was divided into districts, and each district into communities. Helping them all were city-wide committees on garden planning, demonstration gardens, kinds of vegetables and fruits to grow, neighborhood organizations, community gardens, garden lectures, school participation, promotion, food preservation.

The record of 1942 achievements is long. These are only few samples. This year's list will be longer. That is, if we're not betting wrong on you and you and you.

How about it?

Did anyone ever tell you that it takes just about an hour's work a day to handle a garden 50 by 100 feet? Of course, some days you'll need to put in more than that time; other days you won't have to work at all. Averaged out over the season, gardening time shouldn't take much over an hour a day. That's not such a high price to pay for all the extra foods you can get and give away, is it?

Just to get an idea of all the different vegetables your garden could yield, turn back to your March 1, 1942, *Consumers' Guide*. If you don't have a copy of that issue, won't you let us send you one? There's no charge.

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rs' guide

School lunches must go on

It's up to each State and community to see that kids are kept husky and healthy, whatever happens.

"IF I had some ham," said the well-known Ham-and-Egg gentleman, "I'd have some ham'n eggs, if I had some eggs."

And his logic isn't so unique at that.

Check yourself.

If you knew any hungry school kids, you'd give them a hot school lunch, if you had the lunch.

Maybe that's not the way you talk, but you probably know some people who do that kind of merry-go-round thinking.

Food and the preparing of food are to hot school lunches what ham and eggs are to a breakfast symphony, only a lot more vital.

Right now thousands of communities that have depended on WPA help to run their school lunch programs are going to have to decide whether their kids are the ones who will suffer when WPA stops its help.

WPA is being liquidated. That means that cooks, helpers, and supervisors who were on WPA payrolls won't be there any more to prepare and serve meals that were the mainstays of many a small body.

About one-third of the school lunches served throughout the country and our territories were serviced by WPA. By February, that help will be withdrawn in 20 States. It will disappear in other States in March and April. Because Southern communities need the help the most, WPA school lunch programs there will probably not fold up until May.

WPA labor was used in some 30,000 of these programs, serving 2½ million children. WPA labor helped in 16,000 garden and food preservation programs, operated in connection with school lunches. This help stops, too. Altogether it means 60,000 workers who must find new bosses, if they are to stay on the job of helping the kids to eat.

That's not so good right now, when school lunches are needed more than ever before. Stands to reason that kids have to eat, WPA or no WPA. Feeding them is as much a war job as making guns. If more mothers are in factories, producing

ammunition, they can't look after their children, too, especially at noon. Somebody has to see that the youngsters get a good lunch.

Wherever there is a direct war connection, the Federal Works Administration is prepared to help. FWA can finance equipment and personnel, but it cannot provide

funds for food. The FWA can help only where there is community initiative and community support. In any case, the help FWA can give is not going to save all the school lunch programs. Many of them will have to depend entirely on local effort. And unless there is prompt and effective action, a great many youngsters

THAT'S SUSIE'S MOTHER ladling out soup. Now that everyone is working to win the war, some mothers volunteer as cooks for school lunches programs. Each mother puts in a day a term for each child she has in school. That way they don't need hired help.



are going to be without their school lunches.

Many kids have been depending on that noon meal for their chief supply of nourishment. They come from large families, with small incomes, and the cupboard at home is often bare. Even the war boom hasn't put much butter in the ice box. Food shortages and rising prices have seen to that, along with the fact that the family income hasn't increased much.

So it looks as though it's up to the schools to feed the kids as well as teach 'em. That's what has happened in Great Britain, where twice as many school "dinners" are served now as before the war. Yet Britain has greater shortages of food and labor than we face in this country.

Here's our problem. You may have heard about the high wages being paid in war plants. Well, cooks and helpers who used to work on school lunch projects have heard about them, too.

Loss of WPA aid might cut out millions of meals in thousands of schools. The Federal Government has been paying the wages of these WPA workers. Local communities will have to find new ways of financing the program, or look for volunteers, or let the children go hungry.

As for volunteers, many schools report that they are getting scarce, because of the gasoline shortage, and because there are fewer people around with spare time on their hands.

Even those places that are managing to hold on to school lunch personnel, are facing problems. WPA provided trained supervisors to direct the work of cooks and helpers on the projects. The volunteers who are taking the places of experienced workers, obviously need more supervision. But the supervisors will be gone, with the passing of WPA.

Who is to foot the bill is another hurdle that many communities won't be able to jump easily. With prices of food and labor going up, and transportation more difficult, the cost of running a school lunch project is going up, too. Charging the kids more for their lunch is no solution. Most WPA school lunch projects are located in neighborhoods where people don't have much money.

In many cases, there isn't any provision for those lunches in the local school's budget, either. It takes time to get budgets approved, and it takes public opinion to get them to include funds for

school lunches. Maybe States will come forward with money for school lunches, now that WPA is ending. But even if the States do provide funds, it will take time to appropriate them. Some States will first have to pass a law to be able to support school lunches. Some will even have to repeal statutes now forbidding the use of State funds for feeding kids in school. All this will take time, though the children get hungry every day at noon.

As if school lunch projects didn't have troubles enough with labor and money shortages, there are food and transportation problems to add to their woes. Some communities are having trouble getting the usual amounts of milk and other important foods for school lunches. They are relying more and more on food produced in school gardens and canned in school canning projects. Yet these projects were, for the most part, managed and operated with WPA help. That will soon be gone. Transportation restrictions are interfering with the regular delivery of many foods, including those from the Food Distribution Administration. Gasoline and tire rationing cut down the help volunteers can give.

It all adds up to one answer, and that's a question: What are *you* going to do about feeding school kids in your community?

For one thing, it's smart to remember that people started school lunch programs before there was a WPA. Before WPA cooks took over, mothers in a Parent-Teacher Association did the cooking and serving of 100 meals in the Terrace Union School, in San Bernardino County, Calif. Kids who could afford to, paid 5 cents a meal; kids without nickels, ate free.

Farmers in another California county invited PTA members to pick fruits and vegetables for canning and for use this winter in the school lunch program. Fathers, mothers, teachers and kids turned out to gather the harvest.

The school board in Phoenix, Ariz., hires a man and his wife to run the cafeteria for the Isaac School. Eight senior girls do the serving, in exchange for their meals. The home economics teachers plan the menus.

Some 1,500 volunteers regularly work on the school lunch project in Tennessee. The sponsors of it believe in capital equipment, too, and they have spent large sums of money for equipment to produce and preserve foods. One town bought a 25-acre farm for a permanent school garden, and built a large steam cannery on it, to preserve the produce.

Utah is solving the school lunch problem



SHE'S YOUNG, but she knows how to feed hungry children. Fixing lunch, serving it, and washing up afterwards are cooperative student projects in this school, each child taking turns at it. It's good training, and the hot, body-building meals are good, too.

on a State-wide basis through its PTA associations. They have taken full responsibility for providing volunteers to carry on the program in all schools where WPA help has been withdrawn. The plan calls for every mother to work a minimum of one day during the school year for each child she has in school.

If a mother can't come to work, she can make her contribution either in farm produce or cash. Substitute workers on a pay basis take the places of these mothers when volunteers fail to report.

Many school boards are hiring supervisors and workers, formerly employed by WPA, to carry on with their jobs. Sometimes several schools team up, paying jointly for this supervision, and for a centralizing trucking service to deliver FDA foods.

It isn't as if we were starting from scratch on these school lunch programs. The spade work has been done. We have much more now to work with than we had 5 or 6 years ago.

First, and most important of all, there's food. An impressive number of commodities are earmarked for use in community school lunch programs by the Food Distribution Administration of the United States Department of Agriculture. Also, many schools have supplies on hand from last season's gardening and canning projects.

Equipment is the second important item. Some schools own the necessary equipment for preparing and serving school lunches. But here's an important thing to remember: In many cases WPA owns the equipment. It has established hundreds of canning centers, bakeries, and central kitchens for preparing foods.

State representatives of Federal agencies such as the Food Distribution Administration, Rural Electrification Administration, and Farm Security Administration would do well to contact the WPA State Administrator to find out what equipment is available for transfer.

Technical and administrative help are a third big factor in carrying on with school lunches. Many new agencies have been set up to assist local groups, and to take the place of some of the agencies that are being discontinued. Here's a list of them:

The Office of Civilian Defense will help you mobilize volunteers and plan a train-

ing program for them with its nutrition committees.

The American Red Cross offers a canteen course for training volunteers in community group-feeding projects.

The Office of Defense Health and Welfare Services has 11 regional representatives working with nutrition committees in every State. These committees are ready to help and promote school lunch programs.

The Food Distribution Administration now has nutrition advisors in its Washington office and in three regional offices. These nutritionists and regional representatives will help States and communities set up school lunch programs and procure food and milk to carry them on. Get a copy of "Community School Lunches" and "More Milk for More Children" from your regional FDA office. These pamphlets will help you understand the school lunch and school milk programs.

The Office of Education through its publications and through its field staff gives help to States on ways to make the school lunch part of the educational program. The Rural War Production training classes in food production, consumption, and processing, tie in with the school lunch program.

Handbooks and technical material on school lunch operation and large-quantity recipe material are available from agencies listed in "School Lunches and Education," Vocational Education Leaflet 7, Superintendent of Documents, Washington, D. C. Send for a copy; it's 5 cents. Also, gather up all the workbooks and recipes accumulated by WPA projects; they belong to the school in which they are being used.

Round up public interest and support—it's the most important asset you can have. Many leading citizens will help, either as individuals or through organizations. Some of the groups most active in supporting school lunches are: Parent-teacher associations, service clubs, health councils, and women's clubs.

The Cooperating Committee on School Lunches, made up of representatives of many Government agencies, the Red Cross, and the National Congress of Parents and Teachers, has been studying the problems confronting school lunch programs. This committee has drawn up a list of 6 steps to be taken on a State-wide basis, to assure the kids a school lunch.

State nutrition committees should take the leadership in carrying out these steps, but they will need the assistance of local committees.

1. Find out the present status of school lunch programs from: WPA administrators, who will know where projects are being ended because no help is available; FDA representatives, who can report on foodstuffs available now and in the future; State officials of the Procurement Division of the U. S. Treasury, who can tell you how to manage the transferring of WPA equipment to the schools.

2. Consider the appointment of one or more trained supervisors of school lunches to the staff of the State Department of Education. They can help local authorities set up or continue lunch projects.

3. Recruit volunteers for school lunches, school lunch gardens, and school canning projects. Arrange to have a course of training for them, as well as trained supervisors on the job. Look for volunteers in local defense councils, college home economics departments, High School Victory Corps.

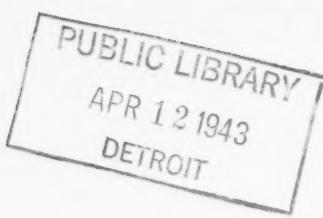
4. Interest teachers in extension and summer courses in the managerial aspects of school lunches, school gardens, and food conservation for school lunches.

5. Look into statutes in your State, and see if school funds can be used for school lunches. If they can't, get busy introducing new bills into legislative sessions that will convene in most States early this year. Since school lunches are a war measure, it may be possible to draw on the Governor's emergency fund to keep lunches in operation, till legislation is passed.

6. See if you can't get the local school district officials to plan their budgets with school lunches in mind. Many communities will support them locally, without State or Federal help, if the problem is properly presented. But State or Federal aid should be sought if a permanent school lunch program is to be assured.

Illustrations in this issue:

Cover—U. S. Navy; P. 2, U. S. Army Signal Corps; P. 3, (top) Three Lions, (bottom) U. S. Navy; P. 4, Farm Security Administration, Office of War Information; Pp. 5, 6, 7, U. S. Department of Labor; Pp. 8 & 9, cartoons by Ted Jung; Pp. 10, 11, 12, Civilian Defense, Chicago; P. 13, USDA Information; P. 14, Agricultural Marketing Administration, Farm Security Administration.



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Consumers' guide

A publication of the Department of Agriculture, Washington, D. C. Issued monthly.

Consumers' Service Section; Editorial assistant, Anne Carter; Contributing writer: Gladys Solomon; Photographic and art work, Ted Jung.

CONSUMERS' GUIDE is printed with the approval of the Bureau of the Budget as required by Rule 42 of the Joint Committee on Printing. Official free distribution, 140,000 copies per issue. Additional copies may be obtained from the Superintendent of Documents, Government Printing Office, Washington, D. C., 5 cents a copy, or by subscription, 50 cents a year, domestic; 70 cents a year, foreign. Postage stamps will not be accepted in payment.

Listen to Consumer Time

NBC Saturdays. 12:15 P. M., E. W. T.

Consumer Time is produced by the Food Distribution Administration, Department of Agriculture, and is presented in co-operation with United States Government agencies working for consumers.

CG News letter

A Wartime Supplement to
Consumers' Guide
February 1943

Rounding up reports from U. S. Government agencies between December 15 and January 15

THE PRESIDENT ASKS FOR 109 BILLION DOLLARS

Presidential budget messages aren't just a bookkeeper's dream.

They are road maps, drafted by the Nation's map-maker-in-chief, for the people and their representatives to use or not, as they choose.

The President's January 6, 1943, message to the Congress called for a 109 billion dollar budget for the year starting next July 1. It also pointed a finger to some of the routes to victory.

Here are some of the signposts for consumers:

"... consumers' goods and services will have to be produced in an amount adequate to maintain the health and productivity of the civilian population."

"In spite of a 100-billion-dollar war program, civilians can be supplied with an average of about \$500 worth of goods and services during the next year. This implies an average reduction of almost 25 percent in civilian consumption below the record level of the calendar year 1941. Even then most of us will be better fed, better clothed, and better housed than other peoples in the world. Do not let us assume from that statement, however, that there is no need for greater improvement in the living conditions of a large segment of our population."

"It is the responsibility of Government to plan for more production of essential civilian goods and less of nonessential goods."

"Production and distribution of goods should be simplified and standardized; unnecessary costs and frills should be eliminated."

"In order to distribute the scarce necessities of life equitably we are rationing some commodities. By rationing we restrict

consumption, but only to assure to each civilian his share of basic commodities."

"The essentials for civilian life also include a good standard of health and medical service, education, and care of children in wartime as well as in peace."

"We must assure each citizen the necessities of life at prices which he can pay. Otherwise, rising prices will lift many goods beyond his reach just as surely as if those goods did not exist."

"The food stamp plan, which is a major item of the current (food) program, will be discontinued shortly. Although other items, such as school lunch and school milk projects and the direct distribution of surplus commodities are somewhat expanded, there will be an over-all reduction of about 30 million dollars."

"Freedom from want for everybody, everywhere, is no longer a Utopian dream."

"I believe that we should strive to collect not less than 16 billion dollars of additional funds by taxation, savings, or both, during the fiscal year 1944."

"On the basis of present legislation, we expect to meet 34 percent of total estimated Federal expenditures by current receipts during the fiscal year 1944. If the objective proposed in this message is adopted, we shall meet approximately 50 percent of expenditures during the fiscal year 1944."

"I cannot ask the Congress to impose the necessarily heavy financial burdens on the lower and middle incomes unless the taxes on higher and very large incomes are made fully effective."

SOMETHING OLD, SOMETHING NEW—IN BREAD

Some likes it thin, some likes it thick, and now, bless you, there isn't a mother's son who can't cut his bread to suit himself.

Cutting out all sliced bread and rolls

from stores is just one of the changes in bread marketing laid down by Food Distribution Order No. 1, issued by Food Administrator Wickard.

No more double or triple wrapping allowed for bread or rolls. (Unsliced bread doesn't need heavy wrapping.) Single wrapping can be used, and you still have a right to it, if you want it or if your local laws require it.

No more leftover bread or rolls can be returned to the baker. (Maybe you didn't know, but buyers of day-fresh bread had to pay for the losses on returned bread. Much returned bread used to go to animals or was wasted nutritionally.) If you prefer day-old or stale bread, tell your grocer to save you some. It should sell for less than new-baked bread.

No more new fancy racks for displaying bread. After all, wartime consumers don't want peacetime folderols.

No more overloading of varieties of bread. Retail bakers are "limited" to 15 varieties of bread, 9 varieties of rolls, in any 1 week. This doesn't apply to cinnamon rolls, buns, doughnuts, butterfly rolls, cakes, pies, or cookies. Any hardship in that?

No more secrecy about books and records of bakers. Not only must they be kept in good order, but all records must be open to inspection by the Government.

Behind this order is the urgent need to cut down on marketing costs. Wheat prices, despite abundant supplies, have gone up. Flour ceiling prices were raised on January 4. Rather than raise bread prices, these economy measures are being tried.

While the outside wrappings of bread are ordered stripped down, the insides of bread are ordered stepped up.

"All white bread," says the order, "shall be enriched." That is, it must contain certain amounts of minerals and vitamins. (Ordinary white bread has precious little of either in it; whole wheat bread has the most.)

Then, too, each loaf of white bread shall contain not less than 3 parts nor more than 4 of milk solids to 100 parts of flour.

Some breads have had as much as 6 parts of milk solids. Many have as little as 1 to 2 parts. The new order sets minimum and maximum standards to which all breads must conform.

FOOD STAMPS ARE A WAR CASUALTY

EGG

Come March 1, 1943, the Food Stamp program stops. This program, inaugurated by the USDA in 1939, added about 50 percent to the food purchasing power of families dependent on relief. Before stamps were made available, many were trying to get along on as little as a nickel a meal a person.

At its peak, in 1941, food stamps helped 4,000,000 people to eat a little better, and helped farmers get rid of low-priced or "surplus" food products. About half that number of clients were on the lists when the announcement was made.

"Most food surpluses disappeared sometime ago," Secretary Wickard stated, in explaining the termination of the program. ". . . the program is now reaching less than half of those reached at the peak. Virtually all of these are unemployable; the aged, the physically incapacitated, and the under-privileged children. These persons must be adequately care for through public welfare grants . . .

"Some direct distribution of commodities purchased by the Department to public assistance families will continue to be necessary. Certain commodities may still reach peak production at a time which will tend to react unfavorably on markets temporarily or geographically. The Department will continue to meet these local and temporary situations by direct purchase and distribution aimed at stabilization of markets, as directed by Congress. . .

"Programs, such as the school lunch, will receive appropriate recognition in connection with the Government's supervision of wartime food distribution."

CAN MILK DELIVERY COSTS BE CUT?

THAT

On January 4, milk companies in New York, Chicago, and Duluth were permitted to raise certain prices for bottled milk which had been kept down, since last September, by subsidies paid by the USDA.

Subsidies to these markets were stopped on December 31 by order of the Stabilization Director who instructed the USDA "to work out a program to effect such economies in milk distribution in those areas as may be necessary to cancel the price increases by April 1."

USDA now has the job of finding where and how economies can be made.

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EGG GRADES GET THE ALPHABET

Now you can forget those difficult names you've been seeing on U. S. Government graded eggs, and learn the easier letter grades which have been tentatively adopted by the USDA.

From top to bottom, graded eggs will show "U. S. Consumer Grade AA," "U. S. Consumer Grade A," "U. S. Consumer Grade B," "U. S. Consumer Grade C."

"A," as you well know, is the first letter of the alphabet, but the second grade in eggs. It's probably the top grade you'll find in your stores, however. Very few "AA" eggs come to market. Besides, they're the kind you give to invalids, if you can afford the price.

Watch for egg weights, too, because they make a difference in the amount of egg you get.

"Jumbo" size must weigh at least 28 ounces per dozen; "Extra Large," 26 ounces; "Large," 24 ounces; "Medium," 21 ounces; "Small," 18 ounces.

If your store doesn't carry U. S. Government graded eggs, ask your grocer to ask his wholesaler to ask for the grading service.

THAT GOES FOR TURKEY GRADES, TOO

Like egg grades, those for turkeys have been made easy. Hereafter, when you find U. S. Government graded turkeys, they'll be labeled: "U. S. Grade AA," "U. S. Grade A," "U. S. Grade B," and "U. S. Grade C."

"PLEASURE DRIVING" IS OUT

"There simply isn't enough fuel oil or gasoline to go around."

That was OPA's news to users of both in the 17 Eastern States and the District of Columbia on January 6.

Next day OPA clamped down on all "pleasure driving." Cut out every mile of it, OPA asked. Each gallon of gas shipped into Eastern areas competes with each gallon of fuel oil. In winter, heating is more urgent than hieing hither and yon.

Whether you are an A, B, or C cardholder,

in the East, OPA rules you must not use your car to carry you extra miles to the movies, your club, Aunt Susie, or to show the town to a visiting soldier lad.

OPA has attempted to spell out the economies in driving that are needed. Space is too short to repeat them. Anyway, you know when you're wasting gas. Or don't you? Then be sure to ask your local War Price and Rationing Board.

IDLE TIRES ROLL BACK TO USE

Consumers with rationing certificates have a chance now to apply to tire dealers for those extra tires turned in when people registered for gasoline.

Some 10 million tires, of good, bad, and indifferent quality, went into the Government's stock pile. About half have been found to be unusable, except as scrap. Many others, needing repairs, are being put in the best possible shape for redistribution. Starting January 20, usable tires are being routed back to tire dealers where they can be purchased—but only by holders of certificates.

Your local War Price and Rationing Board will tell you whether you are entitled to a certificate.

NEW DEAD LINES FOR TIRE INSPECTION

Last month, January 31 was the dead line for everybody's first tire inspection. Now the date has been extended.

"A" mileage ration motorists have until March 31 to complete their first inspection, and don't need to have another one for 6 months.

"B" and "C" drivers have until February 28 for their first. Next inspection for "B" drivers will come 4 months later, for "C" 3 months later.

Remember: No gas or tires can be sold to motorists who fail to meet their tire inspection deadlines.

CG News Letter

February 1943

Published by the Department of Agriculture in cooperation with the Office of War Information, Washington, D. C.
Prepared by Food Distribution Administration

RENT CONTROL ROLLS UP A RECORD

OPA's Rent Division, making public its first detailed report, finds rent control really works, thanks in large measure to help from local people.

During August, September, and October, rent control covered 191 defense areas. Only 8 percent of all properties registered charged rents other than the freeze date rent. Most of these differences were due to property improvements.

During October, 60,000 landlords petitioned for rent changes. Twenty percent of the petitions were granted; 80 percent, turned down.

"I want to point out," says the Deputy Administrator in charge of rents, "that the operating position of landlords is at least as favorable under rent control as it was in the pre-war years, and in many cases it is more favorable."

Wage earners' rents in 34 large cities in May 1942 stood 5.5 points above pre-war. By September they stood only 3.6 points higher than pre-war.

Since October, rent control has spread to 356 areas, covering more than 76 million people.

POINT RATIONING MAY START ABOUT MARCH 1

That's when OPA hopes everybody will have the new War Ration Book II. Your newspaper will tell you when to sign up.

Meantime, are you making sure your larder isn't overstocked with canned fruits and vegetables and soups? Because you'll be asked to declare all but a modest minimum when you sign up. Stamps for the excess will be removed from your new book.

When you get your book and learn the point values of each kind of food, there are 2 wise rules to act on: (1) use high-point stamps first; (2) shop early in the day, and early in the week, to help your grocer.

This and that

• No more happy birthday messages to Johnny (unless he's in the Armed Forces), and no more sending telegraph boys on errands. "Domestic felicitation" messages are taboo, and so are "nontelegraphic services" by the telegraph industry.

• Bowlers, billiard, and pool players now have price ceilings to protect them. Next time you go to play, look for them, and refuse to pay more.

• Well, even false bottoms, ends, or sides, padded tops, or other false work have been banned by WPB from cardboard boxes. But watch out. The order also says boxes holding more than 23 envelopes and sheets of note paper "may be made with false work up to one-fourth the volume of the box."

• Did you know there are some 12 different sizes of tea balls on the market? WPB now orders the number cut to 2. Tea packers may pack only 200, or 250, balls to the pound.

• Be sure to ask your boarding-house keeper, if you have one, to return to you War Ration Book I, before you go to apply for Book II. You'll need it.

• First, get all possible food value from fats, then turn in what waste fat you can't use to your grocer. He should pay you for waste fat at the rate of 3 to 5 cents a pound.

• You've probably never tested it, but Tushonka is a favorite with Russian soldiers, so the FDA has bought 3,000,000 pounds of it to ship abroad. Tushonka is a highly spiced pork concoction.

• Average family food bills went up another 1.2 percent between mid-November and mid-December, almost all the increase coming in uncontrolled prices of fresh fruits and vegetables. City workers' food bills at the end of the year stood 42 percent above the pre-war level.

• More oleomargarine will come to market this year than last. WPA has agreed that 180 percent of 1940 and 1941 production can be made in 1943, compared with 110 percent last year.

CONSUMER CALENDAR

Feb. 1.—	Sugar ration stamp No. 11 good for 3 pounds until March 15.
Feb. 7.—	Coffee ration stamp No. 28 expires.
Feb. 8.—	Watch your newspapers for new coffee ration value.
Feb. 28.—	Final date for first tire inspection for holders of B and C cards and bulk coupons for fleets.
All Feb.—	Gas ration coupons A4 good for 4 gallons, except in 17 Eastern States and District of Columbia where they are good for 3 gallons.

Fuel Oil:	Coupon No. 3 good until—	Coupon No. 4 good from—
Zone A.....	Feb. 22	Feb. 9
Zone B.....	Feb. 20	Feb. 7
Zone C.....	Feb. 16	Feb. 3
Zone D.....	Feb. 19	Feb. 6

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